

WHEN TWO BECOME ONE.



**TOLIP**

**GOLDEN PLAZA**

Heliopolis - Cairo



## VERONA BALLROOM

### WEDDING PACKAGE INCLUDES

- D-J FROM AMAZON (WALID EL HARIRI ASSISTANT).
- LIGHTING PACKAGE.
- ZAFFA (DUMYATY OR CLASSIC) ACCORDING TO YOUR CHOICE.
- VIDEO PHOTOGRAPHY (MIXER, TWO WIRELESS CAMERAS, ONE SCREEN & TWO CDs WITH EVENT PHOTOS).
- PHOTOGRAPHER (UNLIMITED PHOTO CD).
- FLOWER ARRANGEMENTS.
- KOSHA DECORATIONS & FLOWER CENTERPIECE.
- TABLE CHAIR COVERS.
- PLEXIGLAS DANCE FLOOR SIZE: 5M X 5M.
- DINNER BUFFET.
- A 3-LAYER WEDDING CAKE.
- ONE NIGHT ACCOMMODATION IN A STANDARD ROOM AND ONE DAY-USE.
- CAPACITY: UP TO 240 GUESTS BANQUET STYLE.



## VERONA BALLROOM

### VERONA WEDDING BUFFET ONE

#### COLD STARTER ON TABLE

CRUDITÉ WITH TAPENADES PESTO AND FRENCH DRESSING,

LOLLO ROSSO ICEBERG, RUCOLA, CARROT, CUCUMBERS, TOMATO,  
CAPSICUM, RED CABBAGE, CHEESE PLATTERS WITH GRAPES AND NUTS

#### CANAPÉ SELECTION

CHEESE AND SMOKED BEEF

#### HOT STARTERS ON TABLE

VEGETABLE SPRING ROLLS, SWEET CHILI SAUCE, KOBBEBA, MEAT SAMBOUSK

#### SELECTION OF WIDE VARIETY OF FRESHLY BAKED BREAD

#### COLD BUFFET SELECTION

FRESH GARDEN GREEN SALAD ARUGULA, ROMAINE, LOLLO ROSSO,  
ICEBERG, CUCUMBER, CARROT,  
RED YELLOW CAPSICUMS

DRESSING SHALLOT VINAIGRETTE, THOUSAND ISLANDS  
CONDIMENTS BY CHEF TOASTED NUTS, RAISINS, TOASTED COCONUTS &  
CROUTONS

TERRINE OF CHICKEN WITH CRUSHED PISTACHIOS AND DRY FRUITS.  
TERRINE OF FISH WITH FRESH HERBS AND SAFFRON SAUCE, CAPRESE  
SALAD, FRESH HERB ON GOAT CHEESE, GRILLED CHICKEN TANDOORI SALAD,  
GRILLED MARINATED VEGETABLES, ROUGH CHOPPED PESTO, CALAMARI  
SALAD, PENNE PASTA SALAD WITH PESTO SAUCE AND PARMESAN CHEESE,  
TOMATO CARPACCIO WITH ARUGULA GOAT PARMESAN CHEESE, TABOULUEH  
BABGHANOUGH, HUMMUS, TEHINA, VEGETABLES AND VINE LEAVE DOLMA,  
FRIED EGGPLANT



## VERONA BALLROOM

### VERONA WEDDING BUFFET ONE

#### ACTIVE STATION

PENNE, FUSILLI, RAVIOLI

ALFREDO WITH MUSHROOM, SPICY ARRABIATA, PESTO PARMESAN AND BLACK PEPPER

#### CARVING

ONE TURKEY FOR EVERY 50 GUESTS

#### INTERNATIONAL FAVOURITE

BEEF MEDALLION SERVED WITH PEPPER SAUCE, STIR FRIED VEGETABLES, CHICKEN SWEET AND SOUR WITH VEGETABLES, GRILLED SHISH TAWOOK, ORIENTAL GRILLED SEABASS SERVED WITH NOODLES, POTATO WEDGES, PILAF RICE

#### SWEET CORNER

GATEAUX SOIREE/FRENCH PASTRIES, PISTACHIO CHESTNUT MOUSSE CAKE APRICOT MILLE FEUILLE, WHITE AND DARK CHOCOLATE MOUSSE CREAM CARAMEL, ESPRESSO CHOCOLATE TRUFFLE CAKE, COCONUT MACARON CAKE, RED VELVET CAKE, MINI MOCHA ÉCLAIR, VANILLA MILLE FEUILLE, INDIVIDUAL GLASS DESSERTS

MARbled CHOCOLATE MOUSSE, TIRAMISU COFFEE PANNA COTTA ORIENTAL PASTRIES, MINI KUNAFSA STUFFED DATE, BAKLAVA, BASBOUSA WITH MIXED NUTS, BALAH EL SHAM, LOKMET EL KADY, TRADITIONAL OM ALI, AISH EL SARAYA

#### BEVERAGES

SOFT DRINKS, MINERAL WATER, TEA &N.CAFE



## VERONA BALLROOM

### VERONA WEDDING BUFFET TWO

#### COLD STARTERS ON TABLE

CRUDITÉ WITH TAPENADES PESTO AND FRENCH DRESSING, LOLLO ROSSO ICEBERG, RUCOLA, CARROT, CUCUMBERS, TOMATO, CAPSICUM, RED CABBAGE, CHEESE PLATTERS WITH GRAPES AND NUTS

#### CANAPÉ SELECTION

CHEESE AND SMOKED BEEF

#### HOT STARTERS ON TABLE

VEGETABLE SPRING ROLLS, SWEET CHILI SAUCE  
KOBEBEA - CHEESE AND MEAT SABMOESK

#### SELECTION OF WIDE VARIETY OF FRESHLY BAKED BREAD

#### COLD BUFFET SELECTION

FRESH GARDEN GREEN SALAD ARUGULA, ROMAINE, LOIIO RUSSO, ICEBERG, CUCUMBER CARROT, RED YELLOW CAPSICUMS, DRESSING SHALLOT VINAIGRETTE, THOUSAND ISLANDS, CONDIMENTS BY CHEF, TOASTED NUTS, RAISINS, TOASTED COCONUTS & CROUTONS

TERRINE OF CHICKEN WITH CRUSHED PISTACHIOS AND DRY FRUITS.

TERRINE OF FISH WITH FRESH HERBS AND SAFFRON SAUCE

CAPRESE SALAD, FRESH HERB ON GOAT CHEESE

STEAMED CHICKEN BREAST WITH CELERY AND OLIVE OIL

SWEET CORN WITH CUCUMBER AND OLIVES SALAD, ROAST BEEF CURRY SALAD

GRILLED MARINATED VEGETABLES ROUGH CHOPPED PESTO

CALAMARI SALAD, PENNE PASTA SALAD WITH PESTO SAUCE AND PARMESAN CHEESE

TOMATO CARPACCIO WITH ARUGULA GOAT PARMESAN CHEESE

TABOULUEH BABGHANOUGH, HUMMUS, TEHINA, VEGETABLES AND VINE LEAVE DOLMA, FRIED EGGPLANT

#### ACTIVE STATION

LINGUINI AL PESTO

FUSILLI ALLA BOLOGNESE

RISOTTO WITH SPICY SAUSAGE AND ROSEMARY



## VERONA BALLROOM

### VERONA WEDDING BUFFET TWO

#### CARVING

ONE TURKEY FOR EVERY 50 GUESTS  
OR VEAL LEG FOR EVERY 75 GUESTS

#### INTERNATIONAL FAVORITES

BEEF FILET STEAK WITH MUSHROOM SAUCE OR GREEN PEPPER  
CORN SAUCE

LAMB STEW WITH SPRING ONION

SPICED CHICKEN BREAST - TOURLLY TAGINE WITH VEAL  
SEA BASS OVEN BAKED WITH SAUTÉED VEGETABLES

ASSORTMENT OF GRILLED VEGETABLES WITH OLIVE OIL  
ROASTED POTATOES WITH PARSLEY AND HERBS - VEGETABLE RICE

#### SWEET CORNER

GATEAUX SOIREE/FRENCH PASTRIES, PISTACHIO CHESTNUT MOUSSE CAKE

APRICOT MILLE FEUILLE, WHITE AND DARK CHOCOLATE MOUSSE

CREAM CARAMEL, ESPRESSO CHOCOLATE TRUFFLE CAKE

COCONUT MACARON CAKE, RED VELVET CAKE

MINI MOCCA ÉCLAIR

VANILLA MILLEFEUILLE

INDIVIDUAL GLASS DESSERTS

MARBLÉD CHOCOLATE MOUSSE

TIRAMISU

COFFEE PANNA COTTA

ORIENTAL PASTRIES

KUNAFU STUFFED DATE

BEKLAWA, BASBOUSA WITH MIXED NUTS, BALAH EL SHAM,

LOKMET EL KADY, TRADITIONAL OM ALI

#### BEVERAGE PACKAGES

SOFT DRINKS, MINERAL WATER, TEA & N.CAFE



## VERONA BALLROOM

### VERONA WEDDING BUFFET THREE

#### COLD STARTERS ON TABLE

CRUDITÉ WITH TAPENADES PESTO AND FRENCH DRESSING,  
LOLLO ROSSO ICEBERG, RUCOLA, CARROT, CUCUMBERS, TOMATO,  
CAPSICUM, RED CABBAGE,  
CHEESE PLATTERS WITH GRAB AND NUTS  
CANAPÉ SELECTION  
CHEESE AND SMOKED BEEF

#### HOT STARTERS ON TABLE

VEGETABLE SPRING WITH ROLLS SWEET CHILI SAUCE  
KOBABA, SAMBOUESK WITH CHEESE, SPINACH AND MEAT

#### SELECTION OF WIDE VARIETY OF FRESHLY BAKED BREAD

#### COLD BUFFET SELECTION

FRESH GARDEN GREEN SALAD, ARUGULA, ROMAINE, LOII RUSSO, ICEBERG,  
CUCUMBER, CARROT, RED & YELLOW CAPSICUMS, DRESSING SHALLOT  
VINAIGRETTE, THOUSAND ISLANDS  
CONDIMENTS BY CHEF, TOASTED NUTS, RAISINS, TOASTED COCONUTS &  
CROUTONS  
TERRINE OF CHICKEN WITH CRUSHED PISTACHIOS AND DRY FRUITS. TERRINE  
OF FISH WITH FRESH HERBS AND SAFFRON SAUCE, TOMATO MOZZARELLA,  
PESTO SAUCE STEAMED CHICKEN BREAST WITH CELERY AND OLIVE OIL, SWEET  
CORN WITH CUCUMBER AND OLIVE SALAD  
ROAST BEEF CURRY SALAD, BROCCOLI AND PINE NUTS, BEETROOT WITH  
PINEAPPLE

SMOKED BEEF AND CHEESE SALAD, GRILLED MARINATED, VEGETABLES ROUGH  
CHOPPED PESTO, CALAMARI SALAD, PENNE PASTA SALAD WITH PESTO SAUCE  
AND PARMESAN CHEESE

TOMATO CARPACCIO WITH ARUGULA GOAT PARMESAN CHEESE,  
TABOULUEH BABGHANOUGH, HUMMUS, TEHINA, VEGETABLES AND VINE  
LEAVE DOLMA, FRIED EGGPLANT



## VERONA BALLROOM

### VERONA WEDDING BUFFET THREE

#### ACTIVE STATION

CHINESE FRIED NOODLES WITH SHRIMPS  
CHICKEN NOODLES WITH GINGER AND FRESH VEGETABLES  
3 KINDS OF PASTA WITH 3 KINDS OF SAUCES: PESTO, MEAT BALLS/MUSHROOM SAUCE

#### CARVING

ONE TURKEY FOR EVERY 50 GUESTS  
OR VEAL LEG FOR EVERY 75 GUESTS

#### INTERNATIONAL FAVOURITE

VEAL PICCATA WITH WHITE MUSHROOM SAUCE  
GRILLED CHICKEN BREAST STUFFED CHEESE MOZZARELLA AND BEEF BACON  
SAFFRON RICE WITH RED KIDNEY BEANS  
LEMON ROASTED POTATOES  
MIX DOLMA  
THAI GREEN VEGETABLES CURRY  
BEEF FILET STEAK WITH MUSHROOM SAUCE OR GREEN PEPPER CORN SAUCE  
PAN FRIED FISH AND CALAMARI WITH ARTICHOKE

#### SWEET CORNER

GATEAUX SOIREE/FRENCH PASTRIES  
PISTACHIO CHESTNUT MOUSSE CAKE  
APRICOT MILLE FEUILLET  
WHITE AND DARK CHOCOLATE MOUSSE  
CREAM CARAMEL  
ESPRESSO CHOCOLATE TRUFFLE CAKE  
COCONUT MACARON CAKE  
RED VELVET CAKE  
MINI MOCCA ÉCLAIR  
VANILLA MILLEFEUILLE  
INDIVIDUAL GLASS DESSERTS  
MARBLED CHOCOLATE MOUSSE  
TIRAMISU



## VERONA BALLROOM

### VERONA WEDDING BUFFET THREE

COFFEE PANNA COTTA

ORIENTAL PASTRIES

KUNafa STUFFED DATE

BAKLAVA, BASBOUSA WITH MIXED NUTS, BALAH EL SHAM, LOKMET EL KADY

TRADITIONAL OM ALI - AISH EL SARAYA

### BEVERAGE PACKAGES

SOFT DRINKS, MINERAL WATER, TEA & COFFEE



## VERONA BALLROOM

### VALUE ADD

#### PASTA STATION

PENNE, FETTUCCINE, SPAGHETTI, FARFALLE  
ALFREDO, ARRABBIATA, PESTO AND TOMATO SAUCES

ADD YOUR CHOICE OF:

MUSHROOMS, CAPSICUM, ARTICHOKE,  
TOMATOES, ONIONS,  
FRESH PARMESAN SHAVINGS

#### ROASTED BEEF TENDERLOIN

SAUTEED MUSHROOMS, MUSTARDS  
DOLLAR BUNS, CREAMED HORSERADISH, VEAL JUS

#### WHOLE OUZI

EGYPTIAN LENTILS, ARABIC BREAD

#### VEAL LEG WITH KHALTA RICE

#### WHOLE TURKEY WITH KHALTA RICE

#### SHAWERMA STATION

MEAT OR CHICKEN

FRENCH FRIES, PICKLES, GARLIC MAYONNAISE



## VERONA BALLROOM

### VALUE ADD

#### CHINESE BASKET

PRAWN, SEAFOOD AND VEGETABLE DUMPLING FINGERS  
AND CHILI SOY SAUCE

#### ICE CREAM

04 PREMIUM ICE CREAM AND SORBET FLAVORS  
SELECTION OF TOPPINGS, ROASTED NUTS AND  
GRILLED WAFFLE CONES

#### CREPE

FRENCH CREPES WITH FRESH FRUIT, ICE CREAM,  
SORBET OR CHOCOLATE SAUCE

#### CHOCOLATE FOUNTAIN

WHITE, MILK OR DARK CHOCOLATE FONDUES  
ASSORTED FRESH FRUIT, BISCOTTI, BANANA LOAF,  
MERINGUES AND MARSHMALLOWS

#### COOKING BY THE HOTEL

SMOKED SALMON & SHRIMPS (BUFFET)  
SMOKED SALMON & SHRIMPS (PLATED)  
WHOLE TURKEY WITH KHALTA RICE  
LEG OF VEAL WITH KHALTA RICE  
WHOLE LAMB WITH KHALTA RICE





## FIRENZA BALLROOM

### WEDDING PACKAGE INCLUDES

- BEVERAGES INCLUDE: MINERAL WATER, SOFT DRINKS, JUICES, TEA & COFFEE.
- 3-LAYER WEDDING CAKE. CHECK SPELLING OF CAKE.
- TWO NIGHTS' ACCOMMODATION IN A STANDARD ROOM AND ONE-DAY USE IN A STANDARD ROOM FOR THE GROOM.
- CAPACITY: UP TO 450 GUESTS BANQUET STYLE.
- COMPLIMENTARY IN-ROOM BREAKFAST FOR THE COUPLE.
- SPECIAL ROOM RATE FOR THE COUPLE'S FAMILY AND FRIENDS.



## FIRENZA BALLROOM

### FIRENZA WEDDING BUFFET ONE

#### ON TABLES

##### COLD

VEGETABLE CRUDITÉS/TAPENADE, SUN DRIED TOMATO PESTO,  
BLUE CHEESE DIP, MINI BRUSCHETTA  
PIN WHEELS/CREAM CHEESE BITES WITH TURKEY  
& BEEF WRAPPED IN TORTILLA  
SPICY CHEESE

##### WARM

SHANGHAI SPRING ROLLS WITH SWEET CHILI SAUCE  
MINI SAUSAGE WREATH

##### SELECTION

ASSORTED LETTUCE AND RAW VEGETABLES  
CRUDITÉS WITH TAPENADE, PESTO AND FRENCH DRESSING  
LOLLO ROSSO, ICEBERG, RUCOLA, CARROTS, CUCUMBER  
TOMATO CAPSICUM AND RED CABBAGE  
DRESSING AND CONDIMENTS  
BALSAMIC DRESSING, THOUSAND ISLANDS, FRENCH CABBAGE  
CAESAR SALAD  
CROUTONS, SHAVED GRANA PADANO, PICKED CUCUMBERS SPEARS,  
PEARL ONIONS, SPANISH  
CAPERS, MIXED OLIVES, OLIVE OIL  
ROMAINE LETTUCE, CAESAR, DRESSING, FOCACCIA CROUTONS  
GRILLED MARINATED BABY SHRIMPS WITH SPROUTS,  
GRILLED CHICKEN TANDOORI SALAD  
SELECTION OF CROSTINI  
GRILLED MARINATED VEGETABLES AND ROUGH HOPPED PESTO  
GRILLED CALAMARI SALAD  
PENNE PASTA SALAD WITH PESTO SAUCE AND PARMESAN CHEESE  
TOMATO CARPACCIO WITH ARUGULA GOAT CHEESE  
GRILLED EGGPLANT, TOMATO SALAD, ONION AND BASIL SALAD

##### ON MIRROR

TERRINE OF TURKEY WITH CRUSTED PISTACHIOS AND DRIED FRUITS  
TERRINE OF FISH WITH FRESH HERB ON GOAT CHEESE



## FIRENZA BALLROOM

### FIRENZA WEDDING BUFFET ONE

#### LEBANESE CORNER

HUMMUS  
LEBNEH  
BABA GHANOUGH  
MOUTABLE  
FATTOUSH SALAD SUMAC  
SELECTION OF PICKLES  
STUFFED VINE LEAVES WITH MEAT AND NUTS DOLMA

#### MAIN COURSE

BEEF FILLET SERVED WITH GRILLED VEGETABLES  
AND POTATO WEDGES, CHICKEN EMINCE WITH WILD MUSHROOMS  
AND RICE, STIR BEEF WITH BAMBOO SHOOTS  
FRIED NOODLES WITH THE SEAFOOD, VEAL SCALOPPINI  
RED SNAPPER BREAD WITH FRESH HERB AND RED PAPER COULIS  
CANNELLONI, TOMATO SAUCE MINCED MEAT  
GRILLED VEGETABLES  
GRATIN POTATOES

#### DESSERTS CORNER

MINI MOCHA ECLAIR  
LEMON TARTLETS  
CHOCOLATE TARTLETS  
VANILLA MILLEFEUILLE  
CHOCOLATE ORANGE MARQUISE

#### INDIVIDUAL GLASS DESSERTS

APRICOT PANNA COTTA/BUTTER-SCOTCH CARAMEL,  
DARK CHOCOLATE SHAVINGS  
DARK CHOCOLATE MOUSSE/GREEN PEPPERCORN, STRAWBERRY  
COMPOTE TIRAMISU, ORANGE CRÉME BRULEE

#### ORIENTAL PASTRIES

KUNAFI, BEKLAWA, BASBOUSA, BALAH EL SHAM,  
LOKMET EL KADY, OMM ALI



## FIRENZA BALLROOM

### FIRENZA WEDDING BUFFET TWO

#### ON TABLE

SMOKED SALMON  
SHRIMPS COCKTAIL IN PUNCH BOWLS  
SELECTION OF SUSHI  
SELECTION OF CHEESE  
SERVED WITH WALNUTS, 2 COLORS GRAPES & SELECTION  
OF INTERNATIONAL BREADS AND CRACKERS  
MINI KOBEBA & SAMBOUSSEK OR VEGETABLES  
SPRING ROLLS WITH SOYA SAUCE

#### COLD BUFFET SELECTION

CHEF'S SELECTION OF LEBANESE MEZZAH  
LIVE TOASTING CAESAR SALAD WITH MARINATED GRILLED SHRIMPS AND  
MARINATED GRILLED CHICKEN ENDIVE SALAD WITH BLUE CHEESE AND CRUSHED  
WALNUTS, ROASTED DUCK WITH ORANGE SALSA  
AVOCADO SALAD WITH SMOKED SALMON, SWISS CHEESE WITH  
SMOKED TURKEY SALAD, BRAISED ASPARAGUS WITH MUSTARD DRESSING SAUCE,  
MOROCCAN COUSCOUS WITH DRY PLUM FRUITS AND PINE NUTS  
SMOKED CHICKEN AND BROCCOLI SALAD, MUSHROOM PARMESAN SALAD  
GOAT CHEESE MARINATED IN HERBS AND OLIVE OIL MARINATED BEEF  
CARPACCIO WITH MUSHROOM FRESH AND SHAVING PARMESAN  
ARUGULA SALAD WITH SUN DRY TOMATO AND BLACK AND GREEN OLIVES SLICED  
MARINATED ARTICHOKE HEARTS, NICOISE SALAD, BRESAOLA  
TUNA WITH MARINATED CHERRY ONION  
CHICKEN CURRY WITH PINEAPPLE SALAD, GREEK SALAD  
MARINATED BEEF TERIYAKI WITH GLASS NOODLE SALAD  
SELECTION OF FRESH SALAD WITH PESTO OLIVE OIL  
SUN-DRIED TOMATO CROUTONS

#### MAIN COURSES

#### ITALIAN CORNER

VEAL PICCATA STUFFED WITH BEEF BACON AND MOZZARELLA CHEESE WITH  
FRESH ROSEMARY GRAVY, CHICKEN BREAST ON TOP OF FRESH SAUTEED  
GARLIC SPINACH WITH LIGHT CREAM PARMESAN SAUCE



## FIRENZA BALLROOM

### FIRENZA WEDDING BUFFET TWO

#### LIVE PASTA STATION

LASAGNA, PENNE, FUSSILLI, AND RAVIOLI WITH GRATED PARMESAN AND CARBONARA, CARPACCIO TOMATO SAUCE, FOUR CHEESE SAUCE

#### RISOTTO STATION

ITALIAN RISOTTO WITH MUSHROOM, ASPARAGUS  
IN PARMESAN WHEEL

#### FAVORITE

SEA BASS OVEN BAKED WITH SAUTÉED VEGETABLES TAGLIATELLE  
FILLET OF BEEF WITH HERB SAUCE  
MIXED GRILLED ON CINNAMON RICE  
VEAL SCALOPPINI STUFFED WITH MOZZARELLA AND HERB  
DUCK LEGS COMFIT  
SEAFOOD PAELLA OVEN - BAKED  
POTATO GRATIN  
SAUTÉED SEASONAL VEGETABLE

#### DESSERTS CORNER

GATEAUX SOIREE/FRENCH PASTRIES  
MINI MOCHA ÉCLAIR  
LEMON TARTLETS  
CHOCOLATE TARTLETS  
VANILLA MILLEFEUILLE  
CHOCOLATE ORANGE MARQUISE

#### INDIVIDUAL GLASS DESSERTS

APRICOT PANNA COTTA/BUTTER-SCOTCH CARAMEL,  
DARK CHOCOLATE SHAVINGS  
DARK CHOCOLATE MOUSSE,  
TIRAMISU, ORANGE CRÈME BRULÉE

#### ORIENTAL PASTRIES

KUNAFI, BEKLAWA, BASBOUSA, BALAH EL SHAM,  
LOKMET EL KADY, OMM ALI



## FIRENZA BALLROOM

### FIRENZA WEDDING BUFFET THREE

#### ON TABLE COLD

VEGETABLE CRUDITÉS/TAPENADE, SUN DRIED TOMATO PESTO,  
BLUE CHEESE DIP, MINI BRUSCHETTA  
PIN WHEELS/CREAM CHEESE BITES WITH TURKEY & BEEF WRAPPED IN  
TORTILLA, SPICY CHEESE

#### WARM

SHANGHAI SPRING ROLLS WITH SWEET CHILI SAUCE, BAKED MEATBALLS/  
PEPRONATA SAUCE, MINI SAUSAGE WREATH

#### COLD BUFFET SELECTION

CHILLED GRILLED SEAFOOD SALAD/SHAVED FENNEL, CITRUS SEGMENTS  
SLICED SEARED SALMON IN SESAME CRUST/POTATO, GREEN BEAN SALAD WITH  
PESTO, ROAST CAPSICUM-OLIVE SALAD, ROAST CHICKEN SALAD/SAUTEED  
MUSHROOMS, BRAISED ENDIVES, SWEET MELON/AIR DRIED BEEF, ZUCCHINI  
STICKS WITH SPICY PEPPER SAUCE  
MARINATED GRILLED VEGETABLES/SUN-DRIED TOMATO PESTO, GRILLED  
VEGETABLE AND MUSHROOM, BASIL-PEANUT PESTO, SLICED POTATO SALAD  
WITH CRISP BACON FLAKES, HERB VINAIGRETTE

#### COLD SELECTION (INDIVIDUAL)

BABY SHRIMP CANAPÉS  
SMOKED TURKEY BREAST/WATERCRESS MOUSSE, GREEN APPLES, WASABI  
NUTS  
SEARED BEEF FILET/SOBA NOODLES, SHIITAKE MUSHROOMS  
CHICKEN LIVER MOUSSE WITH RIESLING THYME GELÉE

#### CAESAR SALAD

ROMAINE LETTUCE, CAESAR DRESSING, FOCACCIA CROUTONS,  
PARMESAN SHAVINGS, GRILLED CREAM-MARINATED CHICKEN TIKKA



## FIRENZA BALLROOM

### FIRENZA WEDDING BUFFET THREE

**ASSORTED LETTUCE & RAW VEGETABLES**  
GIANT BOWL OF GARDEN LEAVES, HERBS AND SPROUTS  
TOMATO, CUCUMBER, CARROT AND CAPSICUM

**DRESSINGS & CONDIMENTS**  
BALSAMIC VINAIGRETTE, THOUSAND ISLAND DRESSING, FRENCH DRESSING  
BLACK OLIVE TAPENADE, PESTO AND SUN-DRIED TOMATO CROUTONS

**LEBANESE MEZZEH BUFFET**  
TABOULEH/PARSLEY - BURGHOL SALAD WITH LEMON JUICE & OLIVE OIL  
MOUTABEL/SMOKED EGGPLANT - TAHINA PUREE WITH POMEGRANATE  
SALATA TAMATAR BIL SUMMAK/FRAGRANT TOMATO SALAD WITH RUCOLA,  
RED ONION  
KHIAR BIL LABAN/YOGHURT-CUCUMBER SALAD WITH MINT  
SELECTION OF PICKLES, TAHINA

**CARVING**  
WHOLE ROASTED TURKEY WITH KHALTA RICE (1 FOR 50 GUESTS)

**MAIN COURSES**  
GRILLED SEA BASS GOUJONS/FRESH MUSSEL CREAM SAUCE, ALMOND BROCCOLI  
FRICASSEE OF CORNFED CHICKEN WITH BALSAMIC HONEY SAUCE/  
BUTTER & SAGE GNOCCHI  
GRILLED CHICKEN FLORENTINE/WITH SPINACH AND DOUBLE CREAMY SAUCE  
PAN-SEARED VEAL PICATTA WITH LIME-CAPER SAUCE/  
OVEN-BRAISED ROMA TOMATO  
BEEF TENDERLOIN/WITH CRUSHED PEPPERCORN SAUCE  
SPINACH AND GOAT CHEESE RAVIOLI/EGGPLANT AND PINE NUT SAUCE  
SAFFRON RICE  
SEASONAL VEGETABLE BOUQUET, GLAZED WITH HERB-GARLIC BUTTER  
RISOLE POTATOES WITH CHERRY TOMATOES & OLIVES



## FIRENZA BALLROOM

### FIRENZA WEDDING BUFFET THREE

#### DESSERT CORNER

CROQUE EM BOUCHE/CONDIMENTS  
GATEAUX SOIREE/FRENCH PASTRIES, ASSORTED SEASONAL FRUIT DISPLAY  
BLACKBERRY CHEESECAKE  
PEAR FRANGIPANE TART  
ASSORTED SEASONAL FRUIT DISPLAY

#### ASSORTED FRESH FRUIT TARTLETS

LEMON TARTLETS, CHOCOLATE TARTLETS, OPERA, MOCCA ÉCLAIR

#### INDIVIDUAL GLASS DESSERTS

CHOCOLATE PRALINE  
POACHED PEAR WITH HAZELNUTS  
TIRAMISU, ALMOND CRÉME BRULEE  
PANNE COTA WITH RED BERRY COULIS

#### ICE CREAM CORNER

5 KINDS OF ICE CREAM  
SELECTION OF FRUIT COULIS, CHOCOLATE SAUCE, WHIPPED CREAM AND  
CRUSHED NUTS

#### ORIENTAL PASTRIES

KUNAFI, BEKLAWA, BASBOUSA, BALAH EL SHAM AND LOKMET EL KADY

#### HOT DESSERT

OMM ALI  
APPLE CRUMBLE / VANILLA SAUCE



Omar Ebn El Khatab St., Heliopolis, Cairo, Egypt  
Tel: + 202 269 10800, Fax: +202 269 10801  
[sales@tolipgoldenplaza.com](mailto:sales@tolipgoldenplaza.com), [www.tolipgoldenplaza.com](http://www.tolipgoldenplaza.com)

